Miscellaneous delights for holiday entertaining

Party Cheese Ball
2-8 oz. pkgs. cream cheese
1 small crushed pineapple (drained)
1/2 c. chopped pecans
1/4 c. chopped green pepper
2 T. chopped onion
1 T. seasoned salt

Soften cream cheese and add remaining ingredients. Chill well and form in to ball and roll in 1/2 c. chopped nuts. Garnish with pineapple, cherries and parsley if desired.

Submitted by:
Nedra Womack

Butterscotch Clusters
2-6oz. pkg. cho. chips
2-3oz. can La Choy Chow Mein Noodles
2-6oz. pkg. butterscotch chips
1/2 cup nuts

In a heavy saucepan combine choc. and butterscotch chips. Melt, stirring constantly over low heat. Remove from heat stir in noodles and nuts. Mix quickly to coat evenly.

Dip out by tsp. onto waxed paper and cool. For variation use all choc. or butterscotch chips. Makes about 24.

Submitted by:
Cindy Ballinger

Clam Dip
3 ounce package cream cheese
1/2 cup sour cream
1 envelope onion salad dressing
One 10 1/2-oz. can minced clams
1 T. lemon juice

Mix all ingredients. Serve as dip with crackers or vegetables.

Submitted by:
Frances Abbitt

Chocolate Chip Pudding Cookies
3 cups all-purpose flour
1 1/2 tsp. baking soda
1 1/2 cups butter, melted
1 cup brown sugar
1/2 cup granulated sugar
1 1/2 tsp. vanilla
3 eggs
1 pkg. chocolate or vanilla instant pudding
1 pkg. chocolate chips
1 cup raisins or chopped nuts (optional)

Combine butter, sugars, pudding mix, vanilla, eggs. Beat until smooth and creamy. Gradually add flour, baking soda, and chocolate chips. Batter will be stiff. Drop by teaspoonful onto ungreased cookie sheets. Bake at 375 degrees for 10 min.

Submitted by:
Patricia Stone

Chocolate Logs
1 lb. box confectioners sugar
1 cup flaked coconut
1 cup chopped pecans
1 cup butter
1 cup graham cracker crumbs
1/2 cup peanut butter
1 teaspoon vanilla
1/2 teaspoon salt
1 (6 oz.) pkg. semi-sweet chocolate chips
1/4 block paraffin wax

Thouroughly mix sugar, coconut, pecans, and vanilla and graham cracker crumbs into the peanut butter. Pour melted butter and salt over the mixture and blend well. Shape dough into 2 x 2 1/2 inch logs. (Logs will dip better if you let logs set for a couple of hours, and harden). Melt paraffin and chocolate chips together in double boiler. Working quickly, dip logs (one at a time) into chocolate mixture and place on wax paper to dry.

Submitted by:
Carol Ann Mayberry

Spiced Fruit
1 one lb. 14 oz. can pear halves
1 one lb. 14 oz. can peach halves
1/3 cup brown sugar
1/2 cup cider vinegar
4 two inch sticks cinnamon
2 tsps. whole cloves
1 tsp. whole allspice

Drain fruit syrup into saucepan and put the fruit itself into a bowl. Add sugar, vinegar and whole spices to the syrup and boil for 5 minutes. Pour syrup and spices over the fruit and cover tightly. Put in refrigerator and let stand at least 4 hours. Drain well before serving and remove whole spices. The fruit may be served in a bowl or it may be arranged as a garnish around a roast or ham.

Submitted by:
Anne Moore

Dessert

(Continued from page 15)
pineapple (drained)
1/4 cup butter
2 or 3 tblsp. milk
1 box confectioners sugar

Blend well.

Submitted by:
Peggy Staples

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Officials meet today

Pamplin prepares for water-system money

Representatives of the town of Pamplin and the Virginia Department of Housing and Community Development are scheduled to meet in South Boston today to discuss terms of a proposed $586,500 grant for a new Pamplin municipal water system.

The Pamplin Town Council received word from the Department of Housing and Community Development earlier this month that a $586,500 community development block grant was available for work on a new town water system.

Bernie Proctor, an engineer working with the town on a plan for the new water system, said Monday that he and representatives from the town would meet today with Russell Owen, executive director of the Virginia Department of Housing and Community Development.

"We will discuss the conditions of the grant, such as time frames for implementation," Proctor noted.

Pamplin has been seeking grant money for several years in an effort to upgrade its water system. The town's water customers are currently served by two wells, one of which is privately owned by Robert McClenny.

The town council has voted to purchase McClenny's equipment and take over operation of the well the desire to get out of the water business for some time prior to notification of the grant.

Plans now call for Pamplin to operate both the existing wells until the new system can be put on line.

DAVID WILLIAMS AND CAROLYN CARNEFIX, choral students at Appomattox County High School, have been selected by audition to participate in the All-Virginia Honors Choir, to be held in Norfolk Nov. 30 to Dec. 2. The Honors Chorus is composed of high school students from across the Old Dominion. Dr. Gerold Ottley, conductor of the Mormon Tabernacle Choir will conduct the Honors Choir in their concert on Sunday, Dec. 2.

Wanted: Santa letters

The Times-Virginian would like all boys and girls to send us their letters to Santa so that we may print them in our Christmas issue of the newspaper.

Please print your letters in black ink only and make it brief.

We need to have the letters in our office no later than Dec. 12. Either have someone bring the letter to our office on Court Street or mail it to us at Times-Virginian, P.O. Box 2097, Appomattox, Va. 2452.

Be sure to include your name, age, address and phone number. After we have made copies of the letters they will be forwarded to Santa!

Railroad Festival honors Bob Jamerson

By FRANCES ABBITT

J. Robert (Bob) Jamerson has been honored with the first Historic Appomattox Railroad Festival Distinguished Citizen Award. The presentation was made Oct. 13 at the opening ceremony of the 1984 Historic Appomattox Railroad Festival.

"We could find no one more deserving of the First Historic Appomattox Railroad Festival Distinguished Citizen Award than Bob Jamerson," commented Cindy Ranson, co-chairman of the festival board.

"Bob has been a member of the festival board for many years and his contributions to the festival are so numerous that the board could never begin to list all of them. He has been the backbone of the board for many years and has worked diligently, often behind the scenes with little or no recognition. Therefore, we feel it fitting that the board show Bob our appreciation for all he's done for the festival through this award and that we publicly acknowledge all of his contributions in this way" Ranson added.

"I was left as speechless when I received this honor as I was when my better half said "yes" to my proposal of marriage almost nineteen years ago, when my friend of long-standing, Dot Davidson, vice-chairman of the festival board made the presentation," Jamerson said.

"I thought I was dreaming. I am still at a loss to find any reason for me to have such a high honor bestowed upon me. But my, it makes this fellow feel good when the people of my own hometown tell me that they love me that much and place that much confidence in me," Jamerson commented.

Jamerson, a native of Appomattox County, the son of Mr. and Mrs. J.E. Jamerson was born, in his own words, "in the height of the depression."

"They didn't know if I was going to live. I was born at home but was hospitalized three weeks later," Jamerson said.

"My mother once said I was a very pretty baby but, was a long time learning to talk. My father said many times during my career with the family business, which spanned almost 30 years at my desk from his, that he never saw me at a loss for words to express myself," Jamerson said.

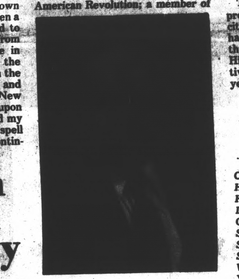
"I must say in all candor that I know of no higher honor that could be bestowed on a person than the one presented by his own hometown folk. Appomattox has always been a magic word since I first learned to read and write in the first grade in school while in the first grade in 1936. I would stop in front of the Old Hotel Appomattox to rest in the shade of the big maple trees and stare at the sign that said New Appomattox Hotel. One day, upon reaching my home, I astonished my mother by saying "Mama I can spell Appomattox." Jamerson continued.

Jamerson has served on the Historic Appomattox Railroad Festival for seven years. He did not serve on the board this year, but plans to resume work with the board on Jan. 1, 1985.

Bob and his wife, Vickie, are members of Liberty Baptist Church. He is a member of Appomattox Chamber of Commerce and serving on board of directors; member of the Appomattox Lions Club; member of the Appomattox County Historical Society, of which he is past president. He is also a member of the Blue Ridge Chapter Sons of American Revolution; a member of Lynchburg Civil War Roundtable; Virginia Baptist Historical Society and National Genealogical Society.

"In my humble opinion, I believe that we can attribute the continued growth and success of the festival to something called teamwork. Quite often I have said that our festival board is the most dedicated, most loyal and most harmonious group of people I have ever had the pleasure of working with. Again I say the continued success and growth of our Railroad Festival is the result of teamwork and dedication," Jamerson concluded.

The festival board plans to present this award to deserving citizens of Appomattox County who have promoted the town and county through their efforts in helping the Historic Appomattox Railroad Festival become bigger and better each year.



J. Robert Jamerson

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At high school

Academic awards set

Principal Donald L. Arrowstrout has announced that the Presidential Academic fitness awards will be presented to outstanding seniors at Appomattox County High School who have achieved a grade point average of 3.3 and above.

These students have achieved excellence and their effort has been exemplary. Modeled after the Presidential Physical Fitness Awards, which reward students for excellence in athletics and physical fitness, the program is designed to encourage graduating high school seniors to reach the highest levels of their academic ability.

Over a year ago, the National Commission on Excellence in Education recommended a number of major reforms in our educational system, and as a first step called for a renewed commitment to the highest standards of excellence in our nation's schools. Last year President Reagan and the U.S. Department of Education, in cooperation with affiliated schools, initiated the Presidential Academic Fitness Awards Program. Over 229,000 seniors received these prestigious awards in more than 10,000 schools.

Our young people must be encouraged to reach their full academic potential by recognizing their achievements and devotion to the pursuit of learning. These students will be honored on Awards Day in May, 1985, by being presented the Presidential Academic Fitness Awards.

Daniel to visit county

Fifth Congressman Dan Daniel will hold a constituent's workshop in Appomattox County on Friday, Nov. 30 from 1 p.m. until 4 p.m. in the county board room in the Appomattox County Clerk's Office.

Any resident of the fifth congressional district having a question concerning any federal agency or a question concerning legislation is invited to attend. No appointment is necessary.

Congressman Daniel will be at the Rustburg Court House Friday morning from 9 a.m. until noon, according to a spokesman for his office.

Classic production planned for county

The Lynchburg Fine Arts Center, Performing Arts Division, will present The Nutcracker, sponsored by the Women's Club of Appomattox on Dec. 22 at 3 p.m. in the Appomattox County High School Auditorium. Tickets in advance are $4.50 and $5.00 at the door.

One of Tchaikovski's popular works, the Nutcracker is an all time favorite of the American public.

The Nutcracker is a presentation guaranteed to fascinate audiences of all ages. It begins with the excitement of preparations for a Chirstmas party. Children happily dance around with presents as adults stomp out a lively polka. The music stops and a mysterious figure is there; he has a magical power that is, at the same time, scary and fascinating.

The children of the household are Clara and Fritz. Clara is given a very special doll, a Nutcracker doll with magical powers. Clara's brother Fritz is very jealous. Because of his jealousy the doll gets broken. A wakening in the night Clara goes into the room where she had been playing with her doll before it was broken. No doll is found, instead she encounters the King of Mice and he dances around the room. She scares him away and suddenly a real Nutcracker doll appears and is Clara's friend. She tells her about the mouse and they go off to do battle with him.

The Soliders of the Nutcracker do battle with the mice and Gingerbread men and they are victorious. The Nutcracker Prince then transforms the whole stage into the Land of Snow. The Snow Prince and Princess dance a beautiful Pas de Deux to welcome Clara. Reindeers prance and Snowflakes whirl and Snowmen cavort in an elegant dance scene.

In the second act, the Sugar Plum Fairy, her Cavaliers, and the Flowers are waiting for the arrival of Clara. She enters the court, is presented the Flowers and then is seated to watch the dancers perform in her honor.

A Fiery Spanish Dance precedes the Candy Cane. The Arabian Dancers perform with silken movements; the dancers from China enjoy their antics and the Russian dancers keep everyone on their toes. The Flowers dance the Waltz of the Flowers.

The Sugar Plum Fairy and her Cavalier dance a sumptous Pas de Deux. Diamonds adorn her costume and they dance with glittering beauty in this spotlight.

The finale brings all the dancers on stage for a heart warming coda. Clara is finally returned to her family and dreams the dreams of Sugar Plums.

Father Darkleaf

By CALVIN ROBINSON

At writing time Monday, weather near perfect. But could use some rain, and that is forecast ere you read this. Saw two freshly plowed gardens. Thanks for the greetings for our wedding anniversary. One from California, one from Missouri and the remainder from points East. In case we make it, our 100th wedding anniversary will come to pass in 2032.

Mail Call.....Am asked to remind you that the Woman's Club of Appomattox is sponsoring a ballet, "The Nutcracker" as a special Christmas Show, Saturday, Dec. 22, 3 p.m. in the local high school auditorium. Advance tickets $4.50. Call 352-2365 or 352-8882. The performance is presented by Performing Arts Division of the Lynchburg Fine Arts Center.

A valued reader, Mrs. Howard Shorter, Cullen, Va., mailed in a clipping about Slippery Rock University, a fine school often mentioned in this space. She is an SRU grad, class of '34. She cited examples of the spread of the mention of Slippery Rock football teams, and also fine soccer team.

Just off the press, Mrs. Dot Coleman loaned me a copy of the autobiography of Lee Iacocca, just published, November, 1984. He's an Italian immigrant who rose to great success with Ford and Chrysler. Still reading the story.

Last Thursday E.D. Ford, Jr., Stonewall, came by our home to show a beautiful white deer, bagged on edge of Buckingham Co., by his son, Travis, who is an ACHS football player. One shot from a .12 guage automatic. Brothers Brandon and Micah with them. May mount the trophy. Mr. Ford also got a deer, but not a white one. Definitely it was not Rudolph!

Sorry to see Richard Austin leave Appomattox. Now with a radio station at Stanley, near Luray.

Otho Godsey, Portsmouth, sent copy of a special issue of The Portsmouth, Va., Times. Brought by his sister, Mrs. Jewel Ferguson. Thanks. The special issue was dedicated to "The Portsmouth Partnership" and the future of the 110,000 Virginia city. Back in 1922 I graduated from Wilson H.S., Portsmouth.

Space for only a few of the items in ye old note pad: Former Mayor, Henry Pack, may be Appomattox's No. One football fan. Or maybe Attorney Robert W. Carter. Both saw the Univ. of Va., Univ. of Maryland game Saturday....I am fascinated by British spelling. At hand a British magazine and noted a page adv. of "Jewellery." Neat.

Thought on seeing a few stars in the skies....there must be lots of kids who have never seen The Milky Way.

The "I did not know that dept.": a large black crow landed in our yard and was so fat it bounced up about six inches on hitting the ground.

Basketball next. Mike Jackson, at 6 ft. 4 in., is tallest player on ACHS team. Gretna H.S. is the pre-season favorite.

Thanks for reading and seeya around Growing Appomattox.

'Shopping at Home'

Editor's Note: The following essay won top honors in a contest held among students of Vic Meadows' seventh-grade history class at Appomattox Middle School during American Education Week.

The essays were written in conjunction with the classes' study of economics and the industrial revolution, and fit in well with the "Shop at Home" theme currently being promoted by the Appomattox County Chamber of Commerce.

Other essays which placed in the contest will follow in coming weeks.

By Matthew J. Wilbun
AMS, Grade 7

Shopping in Appomattox is convenient, economical and fun. It is convenient because Appomattox is a small town and you don't have to travel far to find what you need, plus you can park close by. This is economical since you save time and gasoline.

Appomattox merchants support many charitable community organizations too. For a county the size of Appomattox, there is a variety of stores and products.

Appomattox county gets financially stronger by receiving extra tax dollars when people buy goods and services within the county. Unemployment rates are lowered when local businesses hire people, and then these people can support their families without welfare. This adds to community pride.

Shopping in Appomattox is important in order to make our community stronger. "It's hometown folks serving hometown folks".

Stevie May benefits set

Two fundraising events for the Stevie May Kidney Fund will be held this weekend.

Donations will be accepted for the fund on Friday, Nov. 30, and Saturday, Dec. 1 at Food World and Wilbun's Supermarket in Appomattox.

Donation booths will be set up at the two stores from 4 p.m. to 9 p.m. on Friday, and from 9 a.m. to 9 p.m. on Saturday.

Also on Saturday, there will be an all-you-can-eat pancake supper at the Red House Club, Inc., in Red House, beginning at 6 p.m.

At the pancake supper, donations will be accepted for a contest in which a 700-pound steer or $400 in cash will be awarded.

The Red House Club, Inc., building is located on Route 727 a half mile past the Red House intersection on the south side of the road.

All proceeds from these events will go to benefit the Stevie May Kidney Fund.

Stevie May, age seven, was born with only one kidney, and that organ was only about 20 percent functional at birth and has continued to deteriorate.

He is scheduled to undergo kidney transplant surgery Jan. 9 of next year at the University of Virginia hospital. His father, Leslie R. May will be the kidney donor.

Approximately $24,000 has already been raised through volunteer efforts to help defray the costs of the operation, but $60,000 is still needed.

"The support of the community in helping this family will be greatly appreciated," said Kenneth Marston, spokesman for the fund.